



CHIPPEWA VALLEY MUSEUM GINGERBREAD HOUSE CONTEST

November 23 – December 15

REGISTRATION DEADLINE Saturday November 10th, 5:00

Entry Fee: \$5.00 per registration form. *Check or cash only.*

DROP OFF DATES

- Monday, November 19, 2018, 1:00- 5:00
- Tuesday, November 20, 2018 from 12:00 pm– 8:00 p.m.
- Wednesday, November 21, 1:00 – 5:00

REGISTER EARLY!

Space is limited! We can only accept the **first 30** entries we receive! Call 715-834-7871 with questions

JUDGING

Judges will be selected from the local community and judging will take place **Saturday, Dec. 1st at 2:00**. Winners will be notified and results will be posted on our website cvmuseum.com and at the museum.

Judging Guidelines:

- Entry meets base and structure size guidelines
- Originality and creativity
- Neatness and overall appearance
- Majority of decorations on house are edible
- Main house structure is made of edible materials only

AWARD CATEGORIES. A first-place winner and runner-up will be awarded in each category.

- Child (Ages 12 & Under)
- Teen (Ages 13 – 17)
- Adult (Ages 18 +)
- Group/Family

**There will also be a Fan Favorite winner that will be voted on by museum guests. **

To participate, email this form to a.allred@cvmuseum.com or mail to Chippewa Valley Museum, P.O. Box 1204, Eau Claire, WI 54701. Payment may be mailed or brought in and needs to be received in order for registration to be complete.

NAME OF INDIVIDUAL OR ORGANIZATION (if applicable): _____

CONTACT NAME: _____ NUMBER OF ENTRIES SUBMITTED: _____

ADDRESS: _____

PHONE NUMBERS: DAY (_____) _____ EVENING: (_____) _____

EMAIL ADDRESS: _____

NAME/TITLE OF HOUSE/STRUCTURE: _____

(e.g., Schlegelmilch House, Sunnyview School, Lars & Grethe Anderson Log House etc.)

CATEGORY (PLEASE CHECK ONE):

Child (Ages 12 & Under) Teen (Ages 13 – 17) Adult (Ages 18 +) Group/Family

If registering under the "Family Category", your name will be listed as the Family's last name on all signage (i.e. "Smith Family"). If you are entering a Group provide the name and location/school name with the group.

JOIN THE FUN THIS HOLIDAY SEASON.



GINGERBREAD HOUSE CONTEST GUIDELINES

BASE SIZE - required

- Base size should be no bigger than 15" X 15"
- Base should be sturdy material (heavy cardboard, foam core or wood depending on weight). If using cardboard, cover with aluminum foil so that moisture from the icing does not soak into it.

STRUCTURE

- Structure cannot exceed two feet in height.
- Base size should not extend more than two inches beyond the perimeter of the house.
- Use edible materials to construct house.
- No battery operated or electric components can be included in the structure.
- Do not use anything in your structure that requires refrigeration.
- **Use Royal Icing only;** no eggs or milk can be used as ingredients. See recipe below.
- If baking gingerbread from scratch, bake several days prior to decorating to account for shrinkage.
- Be sure to account for heat, moisture, weight, and other unpredictable variables when designing your display.

ROYAL ICING RECIPE *Makes about 2 1/2 cups*

Mix together:

- 1 pound powdered sugar
- 3 tablespoons meringue powder
- 1/2 teaspoon cream of tartar

Add:

- 3 1/2 ounces of water (*just less than 1/2 cup*)

1. Beat until icing forms stiff peaks and will hold a sharp line when knife is drawn through it.
2. Keep covered with a damp cloth to prevent icing from drying out.
3. Work with a small amount of icing at a time.
4. Store unused icing in a tightly closed container.

